

# HASSELBACK POTATOES



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1 Scrub 6-8 medium-sized nicely shaped potatoes. Boil them in salted water for 10 minutes, then drain well. Leave to cool slightly and then peel.

2 Preheat the oven to 220°C. Cut a thin layer off one side of each potato so they will stand upright. Then cut across the potatoes at 2-3mm intervals, but don't cut right through. Put the potatoes onto a roasting tray.

3 Heat 60ml butter, 30ml olive oil and 2 cloves crushed garlic together until melted. Season with salt and freshly ground black pepper and 10ml chopped fresh rosemary.

4 Pour the butter mixture over the potatoes. Roast them in a preheated oven for about 1 hour, until golden and crispy. Baste the potatoes two or three times during cooking.

Wenke: Mens kan ook bruin uiesop poeier of parmasan kaas oorstrooi- heerlijk

Foto: Rina Kleinhans